



Food Service School Questionnaire Content

This is a list of the major topics covered in the school-level food service interview. For more detailed information on the content of the study questionnaires, please visit the project web page at www.rti.org/shpps.

- the amount of time students have to eat breakfast or lunch
- the availability of brand-name fast foods in the school cafeteria
- techniques used to plan the menus
- food preparation techniques used
- the number of students receiving free, reduced-price, and full-price meals
- the variety of entrees and a la carte foods
- nutrient analysis
- visits to the cafeteria for educational activities
- the promotion of school meals
- collaboration between school food service staff and local community agencies on food service or nutrition projects
- the promotion of community awareness of the school food service program by school food service staff
- the role of the family in planning the school food service program